



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Vivian T. Chen, MSW, ScD
Health Operations Director

Health Department

Consumer Environmental Health

Frank P. Zeidler Municipal Building, 841 North Broadway, Room 304, Milwaukee, WI 53202-3653 Phone: (414) 286-3674 Fax: (414) 286-5164
web site: www.milwaukee.gov/health

Routine Food Inspection

K&Z, Inc.
Citgo 107
8632 N 107th St
Milwaukee, WI 53224

January 8, 2008

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount: \$0.00

Code Number	Description of Violation	Correct By
12-201.11(C)	The certified food manager certificate is not posted on site. Post the state issued CFM certificate on site at all times. Ensure that all employees know where the certificate is posted and is able to produce it to MHD upon request.	01/08/2008
7-201.11	There are chemicals being stored on the "clean side" warewash drain board. The left side of the 4 compartment sink should always be clean and sanitized. To prevent contamination to clean wares/utensils, do not place any chemicals on or above the left side of the ware wash sink or drainboard. Remove the chemicals immediately and store them in a designated location away from and below food and food contact surfaces.	01/08/2008
7-206.12	There is open mice bait being used in the back room off of the kitchen area. Open bait cannot be used in the establishment. All bait must be covered and must be tamper resistant. Discard the open bait box immediately. If needed, have a pest control company install approved bait and traps.	01/08/2008
3-701.11	Observed expired infant formula for sale on the shelf in the enclosed register area. Infant formula must be discarded once it is expired. Remove the infant formula from sale immediately. Instruct all employees to check the stock regularly for expired products and have them pulled from sale.	01/08/2008
4-501.116	The concentration of the bleach sanitizer in the sanitizer bucket is too strong. Provide test strips and ensure that all employees test the concentration before using. The concentration needs to be between 50ppm and 100ppm. **This concentration also applies to the concentration to be used at the ware wash sinks**	01/22/2008



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|-----------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| 3-306.11 | The door shield for the hot dog display/warmer is not approved. To prevent contamination to food from self serving customers, the shield needs to be repaired/installed so that it cannot completely open. Properly install or repair the hotdog warmer/display case door to code. | 01/22/2008 |
| 6-501.114 | The back kitchen area is unorganized and has many unused kitchen equipment that is scattered about the room. The back kitchen area needs to be cleaned and organized to prevent any pest harbourage conditions. Remove the unused equipment or organize the storage of the unused equipment. Discard all unnecessary items. | 01/22/2008 |
| 4-501.11 | The cold faucet handle on the left unit at the 4 compartment sink is installed to tightly . Repair the faucet so that the cold handle can turn easily. | 01/22/2008 |

The two faucet units are leaking from the top. Repair the sink faucets so that they no longer leak.

Inspection Notes

Notes: Post the food license on location.

Please contact MHD equipment specialist, Mark, with any kitchen equipment questions at (414) 286-5183. The kitchen must be approved for processing before it can be used.

On 1/8/2008, I served these orders upon K&Z, Inc. by leaving this report with

Inspector Signature (Inspector ID: 66)

Operator Signature

Please be advised that this document is subject to public review under open records law. - Wis. Statutes section 19.35(1)(a)